



BATTLE  
— of —  
BOSWORTH  
MCLAREN VALE



# Battle of Bosworth McLaren Vale 2010 Chardonnay

## Battle of Bosworth Wines

The wines take their name from the original Battle of Bosworth, fought on Bosworth Field, Leicestershire, England in 1485. Here the last of the Plantagenet Kings, Richard the III, was slain by Henry Tudor, becoming the last king of England to die in battle, ending the War of the Roses.

The roots of the Bosworth family's battle were planted in the early 1840's with their first vineyard in McLaren Vale. The modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture by Joch Bosworth in 1995. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Soursob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

## Organic Viticulture

Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs. Our system of organic viticulture at Battle of Bosworth works with nature rather than against it, and by keeping harmful chemicals out of the land, water and air, creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Battle of Bosworth has some 190 acres of 20 years and older vines including Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

## Vintage 2010

We recorded just about average annual rainfall over the year, which resulted in healthy crops of Shiraz and Cabernet. Unseasonably warm November weather interfered with the chardonnay during flowering and has resulted in small crops of this variety. The weather then remained almost perfect for the rest of vintage. The general consensus amongst winemakers in the Vale is that 2010 marks an exceptional year for both red and white wines.

## Winemaking

This wine is the equivalent of Joch's favourite child; it got everything it wanted in terms of winemaking toys. The grapes were pressed straight to the best French barriques (225 litre barrels, of which 50% were brand spanking new) where it underwent 100% wild ferment (that is we relied on the action of natural indigenous yeasts present on the skins to start fermentation). The wine remained on high solids, and there was a little *battonage* (stirring of the lees when the wine was fermenting in the barrel to add texture and complexity). The wine was bottled straight from barrel into handsome imported French Saverglass 'Bourgogne' bottles. Whatever you want darling.

## Tasting Note

The wine has a hint of 'struck match' and citrus on the nose, and tree fruit and citrus on the palate along with long, fine acid length and exceptionally well integrated oak.

## Technical Details

Picking Dates:	5th Feb 2010
pH Level	3.37
Total Acidity	7.31
Alc/ Vol:	13.0%
Bottling Date:	8th November 2010
Volume bottled:	201 six packs

Organically Grown, Traditionally Vinified